

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	DECK 6 GALLEY - COLD LARDER	29	0	Yes	
THE AFT HANDWASH STATION WAS BLOCKED BY A TROLLEY PARKED IN FRONT OF IT. THIS PROBLEM ALSO EXISTED AT THE STARBOARD DISHWASH AREA AND THE AFT HANDWASH IN THE HOT GALLEY. THERE WERE NO WORKERS OPERATING IN THE AREA AT THE TIME.					
No points deducted as this area was not in use. Due to space limitations trolleys are stowed in this position only when not in use. However reminder to all staff to be aware of violation if area (s) are in use.					
2	DECK 6 GALLEY - HOT GALLEY	21	0	No	
THERE WAS A DIFFICULT TO CLEAN GAP BETWEEN THE BULKHEAD AND THE AFT COUNTER, BETWEEN THE SALAMANDER AND GROOVED GRIDDLE. THIS ITEM WAS CORRECTED DURING THE INSPECTION.					
Rectified during inspection.					
3	DECK 6 GALLEY - POT WASH	34	0	No	
THERE WAS A WATER LEAK FROM A SPEAKER COVER IN THE DECKHEAD DIRECTLY IN FRONT OF THE POT WASH MACHINE.					
Rectified 16 <sup>th</sup> July 2002					
4	DECK 6 GALLEY - POT WASH	22	0	No	
THE MOUNTED THERMOMETER ON THE HOT WATER SANITIZING SINK WAS NEARLY UNREADABLE DUE TO CONDENSATION INSIDE THE COVER GLASS. THE WATER TEMPERATURE IN THE SINK WAS 186 °F WHILE THE THERMOMETER READING WAS OVER 200 °F.					
New thermometer installed and calibrated July 17 <sup>th</sup> 2002.					
5	DECK 5 GALLEY - POT WASH	22	0	No	
THE MOUNTED THERMOMETER ON THE HOT WATER SANITIZING SINK MEASURED 225 °F, WHILE THE WATER TEMPERATURE WAS ONLY 179 °F.					
New thermometer installed and calibrated July 17 <sup>th</sup> 2002.					
6	DECK 5 GALLEY - COLD LARDER	22	0	No	
THE MANUFACTURERS DATA PLATE WAS MISSING ON THE UNDERCOUNTER SINGLE RACK DISHWASH MACHINE.					
Rectified 16 <sup>th</sup> July 2002.					
7	CREW GALLEY	20	2	No	
THREE PANS OF COOKED RICE WERE IN A HOT CABINET AWAITING LUNCH SERVICE WITH A FOOD TEMPERATURE OF 115 -126 °F. THE RICE WAS COOKED IN THE MORNING.					
Rice immediately discarded and close monitoring will be done with checking external readings and internal food temperatures.					
	CREW GALLEY - DISHWASH	22	0	No	
A SHIP MADE DATA PLATE WAS AFFIXED TO THE CONVEYOR DISHWASH MACHINE AND PROVIDED INCORRECT OPERATING INFORMATION ON THE TEMPERATURE RANGE FOR FINAL RINSE. THE RANGE GIVEN WAS 160-180 °F, WHILE THE MANUFACTURER ACTUALLY RECOMMENDS A RANGE MINIMUM OF 180 °F.					
Rectified with correct data 15 <sup>th</sup> July 2002.					
9	PROVISIONS - MEAT PREPARATION ROOM	33	1	No	
THE DECK IN THE POULTRY THAW WALK-IN REFRIGERATOR WAS CRACKED OR BROKEN IN SEVERAL AREAS.					
Tiles are down as job during upcoming DryDock in Victoria in September 2002.					
10	PROVISIONS - MEAT PREPARATION	19	0	No	
A FLY CONTROL LAMP WAS INSTALLED AT THE FORWARD BULKHEAD ABOVE THE END OF THE FOOD PREPARATION COUNTER.					
Rectified and relocated to safer location. (please note that this was not noted during prior inspections)					
11	PASSENGER LAUNDRY - DECK 6	08	0	No	
THE HOT WATER SUPPLY LINE TO THE RIGHT HAND LAUNDRY MACHINE DID NOT HAVE A CONTINUOUS PRESSURE TYPE BACKFLOW PROTECTION DEVICE.					
Installed 15 <sup>th</sup> July 2002 and all other laudromats double checked and found in order.					
12	SPA	08	0	No	
SOME OF THE SHOWER HOSES IN SPA TREATMENT ROOMS DO NOT HAVE THE APPROPRIATE BACKFLOW PROTECTION DEVICES. SHOWER HOSES ARE LONG ENOUGH TO ALLOW THE SHOWER HEAD TO REACH BELOW THE FLOOD LEVER RIM OF THE SHOWER STALL.					
Backflow protection devices installed as of 17 <sup>th</sup> July 2002.					

13	MID-SHIP SWIMMING POOL	10	0	No
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DEPTH MARKERS FOR THE UPPER POOL WERE IN POOR REPAIR SO THE DEPTH WAS NOT CLEARLY MARKED.

Markers renewed day of inspection 15<sup>th</sup> July 2002.

14	BUNKER STATION	31	0	Yes
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THE SPRAY BOTTLE KEPT IN THE BUNKER STATION, USED FOR CHLORINE DISINFECTION, WAS NOT APPROPRIATELY LABELED WITH THE CONTENTS AND CONCENTRATION.

Labels made and corrected same day 15<sup>th</sup> July 2002.

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
15	ROOM SERVICE PANTRY	20	2	No
THERE WERE SEVERAL TRAYS OF PINT MILK CARTONS IN REFRIGERATOR #3 WITH PRODUCT TEMPERATURES OF 44° AND 45° F. THE REFRIGERATOR THERMOMETER INDICATED THAT THE REFRIGERATOR WAS AT 4°C (41°F). Rectified 16 <sup>th</sup> July. Temperature now reads 40F This will be monitored closely with external and internal readings.				
16	FOOD & GARBAGE LIFT CORRIDORS - GENERAL	33	1	No
THE CARPET IN THE LIFT CORRIDORS APPEARED HEAVILY STAINED WITH FOOD SPILLS. THE CARPET IN THESE AREAS REQUIRES STEAM CLEANING ON A WEEKLY BASIS.  This deck is down to be covered with 'poly' coating same as main crew deck on deck 4 during Dry Dock September 2002. Please note that current carpet is cleaned regularly and replacement threshold carpet had been ordered but is out of stock until August.				
17	HORIZON COURT	17	2	No
SEVERAL PANS OF COOKED PASTA WAS FOUND IN AN UNDERCOUNTER REFRIGERATOR WITH A TEMPERATURE OF 70° F. THE PASTA WAS COOKED AT 0900 AND THE TEMPERATURE WAS CHECKED AT 1000. ICE WAS ADDED TO THE PASTA AFTER COOKING IN AN ATTEMPT TO REDUCE THE TEMPERATURE TO 41°F OR BELOW BUT THE ICE HAD MELTED. IT IS QUESTIONABLE IF THE TEMPERATURE WOULD HAVE REACHED 41°F WITHIN THE REQUIRED TIME. THE PASTA WAS MOVED TO THE BLAST CHILLED TO BE QUICKLY CHILLED.  Staff have been re-instructed as to reducing temperature of foods prior to re-refrigerating.				
18	FOOD SERVICE -GENERAL	16	0	Yes
THE "TIME AS A CONTROL" PLAN FOR THE FOOD AREAS DID NOT INCLUDE THE LENGTH OF TIME THE MEALS WERE SERVED.  Rectified and times of opening are attached to book plan in Horizon Court.				
19	HORIZON COURT	36	0	No
THE LIGHT BULBS OF THE HEAT LAMPS EXTENDED BELOW THE SHIELDS AND THE BULBS WERE NOT SHATTER RESISTANT.  We will investigate into the availability of bulbs for heating lamps – pending investigation.				
20	HORIZON COURT	36	0	No
THE LIGHT LEVEL OVER THE GRILLS ON THE BUFFET LINES WAS LESS THAN 220 LUX (20 FOOT CANDLES).  Bulkhead spot lights have been directed onto grill area on port & starboard sides 17 <sup>th</sup> July 2002.				
21	FOOD SERVICE - GENERAL	33	1	No
THE DECKS IN NUMEROUS FOOD SERVICE AREA HAD CRACKED TILES AND RECESSED GROUTING MAKING THEM DIFFICULT TO CLEAN.  Ongoing replacement & grouting of tiles and certain areas which cannot be done in service are scheduled to be done during our Dry Dock in September 2002.				
22	CORRECTIVE ACTION STATEMENT	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.  PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV  USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .				

